

Fine Dining by Hansi Treichl

It is my desire to bring the best Austrian products onto the plate in connection with the respective seasons. I have always held our local producers and their products in such high esteem that it is my declared aim to stage these products as the main protagonists and to complement them with small international influences. In this spirit, I wish you a special culinary evening.

Your Hansi Treichl

Greeting from the kitchen

Root Vegetables

"Berggranat" cheese / rocket

Berggranat: Erlebnis Sennerei Zillertal / rocket: Bögler's herbal cabinet
2021 Roter Veltliner / Mordthal / J. Fritz / Wagram

Danube salmon

alpine caviar / purple salsify / arolla pine

Danube salmon: Ötztaler Quellfische / alpine caviar: Upper Austria / arolla pine: Alpbach forests
2019 L'Espirt de l'Horizon Blanc / Domaine de l'Horizon / Roussillon

Upgrade:

2010 Chablis / 1er Cru Vallions / Daniel-Etienne Defaix / Burgund, Surcharge: € 8,50

Cauliflower

Sulmtaler chicken egg / pickled walnuts

Chicken egg: Bögler's chicken coop / pickled walnuts: Bögler's garden
Ex Vero II / Werlitsch / Südsteiermark

Skrei

chard / potatoes

chard: Salzburg / potatoes: Kinzachhof Thaur
2020 Rotgipfler / Ried Tagelsteiner / Stadelmann / Thermenregion

Duet of young beef

mushrooms / pearl onion / corn

Young beef: Thomas Kostenzer Alpbach / mushrooms: Tyrolpilz Thaur
Blaufränkisch Battle (each 5 cl):

2013 Blaufränkisch / Ried Spitzerberg/Trapl / Carnuntum vs. 2010 Blaufränkisch / Diabas / Jalits / Eisenberg

Big Blaufränkisch Battle (each 5 cl), Surcharge: € 10,-:

2012 Blaufränkisch / Neckenmarkt Alte Reben / Moric / Mittelburgenland vs.

2013 Blaufränkisch / Ried Point / Kollwentz / Leithaberg

Celery

cranberry / sunflower seeds

Celery: Kinzachhof Thaur / cranberry: Alpbach forests
Green Holler

Yeast dumpling filled with plum sauce and poppy seeds

Poppyseeds: Waldviertel Upper Austria
N.V. Sherry / Isabela Cream / Valdespino / Andalusien

Especially for our car drivers: In our "car driver wine pairing" we prepare a sample sip of the recommended wine for each course.

Menu price 7-Course € 105,00 // Wine pairing € 76,00 // Car drivers wine pairing € 42,00

This menu is served from **Thursday to Saturday** in our Fuggerstube.

